

## Prawie jak CDA v5

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **54**
- SRM **42.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **30.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **0 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **79C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5 kg (60.6%)	85 %	6.5
Grain	Weyermann - Pilsneński	1 kg (12.1%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.1%)	79 %	16
Grain	Strzegom Czekoladowy 400	0.5 kg (6.1%)	68 %	400
Grain	Simpsons - Crystal Extra Dark	0.5 kg (6.1%)	74 %	315
Grain	Weyermann - Carafa II Special	0.5 kg (6.1%)	70 %	1150
Grain	Kawowy	0.25 kg (3%)	77 %	250

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	45 min	13.1 %
Boil	Mosaic	30 g	30 min	12 %
Boil	Amarillo	30 g	5 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe po rumie	50 g	Secondary	7 day(s)